

Bun Warmer

| | Mo | dels: 🗀 BW-20 🗀 BW-31 🗀 BW-50 |
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| PRODUCT: | QUANTITY: | ITEM#: |

Designed Smart.

Leader in "Fresh Grilled" Food Equipment!

• The Bun Warmer (heated) is designed to complement our best selling Hot Dog Roller Grill products.

Equipment Packages to fit your operations

- Available in a variety of sizes to fit your counter space:
 - Compact BW-20 (use with HR(S)-20(S) Roller Grills)
 - Regular size BW-31 (use with HR(S)-31(S) and HR(S)-45 Roller Grills)
 - Full menu size BW-50 (use with HR(S)-50(S), HR(S)-75 or HR(S)-85 Roller Grills)
- A variety of "Fresh Grilled" merchandising graphics are available or contact APW Wyott headquarters for merchandising packages from your preferred Branded meat supplier.

Easy to operate

- Distributes warming heat (up to 160° degrees) and moisture evenly through the drawer area.
- Thermostatic Heat Controls allow employees to accurately set the correct temperature.
- Pilot light alerts employees of operations.
- Holds the following hot dog buns or other breads:

Compact BW-20 36 buns
Regular size BW-31 72 buns
Full Menu sizes BW-50 100 buns

Built Solid.

- Exteriors constructed of solid Stainless Steel for extra durability.
- · Reinforced with heavy duty stainless steel drawer slides.
- Drawer is provided with removable die-stamped, heavy duty stainless steel pans.
- Unit is designed to be used in a "clerk served" operation or in a customer "self serve" merchandising plan.

Reliability Backed by APW Wyott's Warranty

- APW Wyott's Bun Warmer is backed by a 1 year limited warranty and a one year on-site labor warranty.
- Bun Warmer is Certified by the following agencies:









APW Wyott Hot Dog Merchandising Package



See reverse side for product specifications.

APW Wyott Foodservice Equipment Company

729 Third Avenue • Dallas, TX 75226 • 800-527-2100 • 1-214-421-7366 • Fax 1-214-565-0976

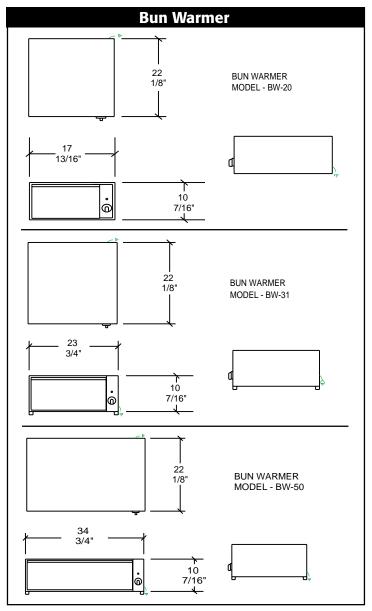




Warmer

Models: ☐ BW-20 ☐ BW-31 ☐ BW-50

PRODUCT: QUANTITY: ITEM#:



PRODUCT SPECIFICATIONS

Bun Warmer Construction:

Stainless steel drawer, slides and cabinets. Includes an adjustable thermostat control, pilot light, and removable pan. 1" adjustable feet.

Electrical Information:

All 120V units come with 60" power cord that terminates with a NEMA 5-15P plug. The 220V comes with a 60" power cord with a NEMA 6-15P plug.

Electrical Specifications:

120V, 500W, 4.2 Amps BW-20: BW-31: 120V, 400W, 3.3 Amps 220V, 400W, 1.8 Amps

BW-50: 120V, 600W, 5.0 Amps

220V, 600W, 2.7 Amps

Overall Dimensions:

BW-20: 10-7/16" H X 17-13/16" W X 22-1/8" D

(26 cm x 45 cm x 56 cm)

10-5/8" H X 23-3/4" W X 22-1/8" D BW-31:

(26 cm x 58 cm x 56 cm)

10-5/8" H X 34-3/4" W X 22-1/8" D BW-50:

(26 cm x 88 cm x 56 cm)

Ship Weight:

53 lbs. (24.0 kg) BW-20: BW-31: 65 lbs. (29.5 kg) BW-50: 86 lbs. (39.1 kg)

F.O.B. Cheyenne, WY

Bun Warmer

World Class Support

World Class Sales Support to assist you with finding the right solution to your operation's needs. Call Customer Service at (800) 527- 2100 or Fax your request to 1-(214) 565-0976. For more information about APW Wyott's World Class Support and High Performance Equipment, look us up on the Internet at www.APWwyott.com

Most Extensive Service System in the Industry! APW Wyott has two levels of service support for your needs:

- Direct Service Hot Line to Service Department, call (800) 752-0863.
- To find the Registered Service Technician in your area, call Automated Service Hot Line at (800) 733-2203.



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